

EDEN ROC

AT CAP CANA



Ocean House

Mediterranean Soirée

8th of June

PRE COCKTAILS CANAPES

Foies gras “Mi cuit”, figue confiture, ciabatta bread

Oyster Bluesoleil, breeze of green apples and cucumber

Quails breast caramelized with mugolio syrup, zucchini flower

AMUSE BOUCHE

Warm potato foam, octopus carpaccio, “pimento de la Vera “

ENTRADA | STARTER

Mediterranean ventresca, sardinian fregola, bottarga

PLATO MEDIO | MIDDLE COURSE

*“Gagnano” Paccheri, main lobster ragout, tomato coulis, burrata emulsion,
Taggiasca olive*

PLATO FUERTE | MAIN COURSE

Fillet of sea bass, “pot au feu”, roasted turnips, fennel texture

Whole petit veal shank braised with Amarone wine, polenta with black truffles from Norcia, crispy asparagus

POSTRE | DESSERT

Sicilian “sfornato” pistachio from “Bronte”, orange ice cream



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COCKTAILS

MARGARITA MEDITERRANEA

Tequila Don Julio Reposado infusionado con hierbas Mediterráneas, licor de melocotón, agitados con Licor 43, melón y jugo de toronja

Mediterranean herbs infused Don Julio Reposado Tequila, peach liqueur, shaken with Licor 43, fresh melon and grapefruit juice

VENICE'S SUNSET

Vodka, Lillet rosé, agitados con fresas y aceite balsámico

Vodka, Lillet rosé, shaken with fresh strawberries and balsamic vinegar